

HOME, ITS PROBLEMS AND INTERESTS

To Make Maline Boa.

Take a strip of inch wide double-faced satin ribbon, white, black or colored, the length of the intended ruff.

This is for the foundation to which the plaited fluff material will be sewn. Point down and not more substantial than malines, and for present wear will be more appropriate also.

To make a good full boa you will require six strips about seven inches wide and the length of the material. Sew three of these together on the short ends, making one long strip and triple box plait very closely toward the middle.

When finished this should fit a ribbon about twenty inches long, to which it should be stitched down.

Sew the three remaining strips in the same way, plait and sew down to the ribbon, making a double ruffing.

No finish is really necessary on the edges, but streamers of ribbons may be added, one wide one to each end or three narrow ones in irregular lengths and either knotted about the ends.

This will be a handsome ruff and much fuller really than those found in the shops, which are just given a full effect by their airiness.

Hints for the Business Girl.

From the moment you enter the office until you leave it, attend solely to your duty.

When you have finished attending to your duties, leave the office.

The habit of lingering after business hours to chat with the young men in the office is a bad one.

If the young men wish to talk to you, they should seek you in your own home. Chattering will not raise you in your employer's estimation.

A business office is not the place for fun and social conversation.

No matter how great your friendship with one of your fellow-workers, treat him during office hours as you would a comparative stranger.

There is no reason why you should not be cordial and pleasant toward the men with whom you come in daily contact, but never allow the slightest liberty or familiarity.

Accept no presents from your business associates, and when a married man begins to show you more than ordinary courtesy, keep away from him.

Dignity is an invaluable asset to the business woman, says Home Chat.

Do not carry the office home with you. Forget it from the time you leave it until you enter it again next morning.

You will do yourself better for going at it in a fresh frame of mind.

Spelling Not Her Forte

A certain gracious lady residing not many miles from Brooklyn is one of those people afflicted with a constitutional inability to remember the spelling of ordinary words. Not being a devotee of the new spelling, she is a little particular about the spelling of her letters and notes. Her mother, on the contrary, happens to be blessed with an uncanny knowledge of spelling, so it chances that when the daughter is engaged in answering her correspondents, she frequently is asked to spell words.

"How do you spell so-and-so, Mother?" There is a granddaughter in the family an observing mortal eight or nine years, and the other day when her mother was packing for a country trip of a few weeks, Ethel superintended the operation very attentively. A pocket dictionary was tucked in one corner of the trunk.

"What word want that for?" she asked, and then she asked:

"O, I know; 'cause you're not going to take grandma alone."

Burnt Almonds

Put into a saucepan a cup and a half brown sugar and three tablespoons of water. Stir until the sugar is dissolved. When the syrup comes to a good boil put in one cup shelled and blanched almonds and stir until the nuts are well covered and a little browned.

Turn out onto a buttered dish and separate each nut. If not thoroughly coated with the candy repeat the process.

Chocolate Almonds

Blanch the almonds by pouring boiling water on them and letting them stand until the skins loosen. Rub between the fingers until the skin is removed, then dry in a hot oven.

They are quite dry roast in the oven until golden colored, then dip in a chocolate coating made in this way: Put one-half pound of butter, mix well, and when melted stir in two level tablespoons of cocoa and two level tablespoons of brown sugar. Mix well, then dip the nuts and drop on paraffin paper to harden.

Peppermint Drops

Place over the fire in a granite saucepan one large cup granulated sugar and four tablespoons hot water. When the mixture comes to a boil cook just three minutes. Meanwhile have ready four tablespoons confectioner's sugar mixed with a few drops peppermint.

Turn this into the boiling syrup and stir quickly. Take from the fire, set in a pan of larger size of cold water, and with a spoon drop the hot liquid in spots about the size of a nickel on oiled paper. Do not place the lozenges so close together that they will run into each other, or they will not be a good shape.

Chocolate Chips

Make first a candy of molasses for the filling. A good rule calls for one cup New Orleans molasses, two-thirds of a cup of sugar, and butter a heaping tablespoon, boiled together until a little dropped in cold water is crisp. Flavor with a little vanilla, pour on to the buttered tin, and when cool enough to handle, pull thin and cut in small pieces.

When perfectly cold, dip these pieces in melted sweetened chocolate and with vanilla, then lay on waxed paper to dry and harden.

Chocolate Taffy

Mix together two cups granulated sugar, three cups grated chocolate and a half cup of boiling water. Cook until nearly to the "crack," add butter the size of a hickory nut and continue boiling until the candy snaps when dropped in cold water and tested. Take from the fire, flavor with two level tablespoons vanilla, cool and pull, then cut any shape desired.

Baked Liver.

Wash and wipe the liver dry. Cut a dozen match-like strips of salt pork and insert in gashes cut in the liver or use a larding needle. Dredge the liver with flour, sprinkle on a little salt and bake half an hour in a hot oven.



A WHITE SUIT FOR A TINY MAID.

White is always fashionable and appropriate for children, and some of the dearest coats and hats for winter wear are in this shade. The little tot in our picture looks like a snow bird in her white cloth leggings and coat of white broadcloth, with patent leather belt in same shade. Her hat, too, is of soft white felt; the medium high crown encircled with an ostrich plume, caught in back with loops of white satin ribbon which end in short streamers falling over the hair. White pearl buttons trim the coat.

Chocolate Nut Candy

Put into a saucepan two cups pulverized sugar, one-half cup cream, a tablespoonful cocoa and the same amount butter. Put over a quick fire and stir constantly to keep from burning. At the end of three minutes test by dropping a little in cold water. If it forms a soft ball remove at once from the fire, flavor with a teaspoonful vanilla and heat the candy in the kettle until it begins to thicken. Have ready a cupful of any kind of nut meats excepting peanuts, stir into the candy, then pour out onto buttered tins. When nearly cold cut in squares.

Instead of vanilla a teaspoonful of cinnamon may be used in the flavoring.

Some Home Remedies

During these busy fall days don't neglect the ten minutes' rest at midday with the feet raised. It gives the whole body a great sense of repose and works wonders in smoothing out the lines on the face.

If you need to drink hot water pour it from one jug to another several times. This will aerate it and remove the flat, insipid taste so objectionable to most persons.

Peanut Candy

For every cup shelled and blanched peanuts, allow one cupful each molasses and sugar. Boil these together until the mixture is brittle when dropped in cold water. Add a cup of prepared peanuts and take from the fire. Pour into buttered pans and mark into squares before it cools. Hickory nuts, English walnuts, or almonds may be used in place of the peanuts.

As Our Grandmothers Did

The smart wedding invitation or announcement is engraved as simply as possible nowadays, but if the bride wants elaborate treatment of her marriage certificate she can have it. These may be done by hand and beautifully illuminated on parchment or Japanese vellum, and some of the fall brides are having theirs framed and hung in the boudoir.

Just Now

Squashes in golden heaps, Apples rosy red, Sumach flaming by the wall, Grapes overhead.

Nuts falling from the trees, Woods turning brown, Air getting crisp and cool, Leaves floating down.

ELGIN WATCH Movements

You know the ELGIN Watch—you know there are different grades of movements at different prices—but do you know which is which?

The G. M. WHEELER grade ELGIN movement makes a good watch for the man who wants a satisfactory time-keeper at a popular price. This name specifies at once which ELGIN you want.

Your jeweler will show it to you in the popular thin model—and give you prices that will interest you.

ELGIN NATIONAL WATCH CO., Elgin, Ill.

Everybody Enjoys

A CUP OF

"SALADA"

CEYLON AND INDIA TEA.

Packed in Lead to Preserve Its Fine Flavor

Black, Mixed, Green or Oolong

60c and 70c Per Pound. At Your Grocer's.

B. H. Stinemetz & Son Co.

Rich Furs

—Newest and Most —Tasteful Effects

—in Jackets, Scarfs, Muffs, Boas, Neckpieces, etc., ranging from the inexpensive to the most elegant creations.

Furs made to order from any desired skins.

Ladies' & Men's HATS

LADIES' Tailored Millinery and Walking Hats in a variety of distinctively new and charming effects.

MEN'S Silks, Derbys, and Soft Hats—all good makes, including Knox, Stetson, Heath, and our own Special \$3 Hat.

B. STINEMETZ & Son Hatters and Furriers, 12th & F

STORING, Moving, Packing and Shipping Household Effects in safe and satisfactory manner. LITTLEFIELD, ALVORD & CO., Room 727, Coloma Building.

Credit for All Washington

Handsome Furniture and Carpets ON CREDIT

At LOWEST Cash Prices

We invite you to select freely from our great stocks and arrange the payments to suit your convenience. All our prices are marked in plain figures, and a comparison will show them to be as low as the very lowest anywhere. And we allow the following discounts:

10 per cent off for cash with order or if paid in 30 days.
7½ per cent if paid in 60 days.
5 per cent if paid in 90 days.

PETER GROGAN

817-819-821-823 Seventh St.

New Furnishings Exclusively.

WILSON & MAYERS, 1227 & 1229 G St.

New Rugs at Auction Friday, 10:30 A. M.

A very large collection, offering a wide range of patterns and sizes, direct from the looms. Every rug is guaranteed perfect, and the security of your goods sold here. Come in Thursday and see them.

WILSON & MAYERS, Auctioneers.

The KNABE

The PIANO that appeals to artists and amateurs as the perfection of pianoforte construction. The Knabe is a perfect combination of the best piano and best self-playing mechanism.

Consult us about Renting and Tuning Pianos.

Wm. Knabe & Co., 1218-20 F Street

The merchant who uses Electric Light is always busy and smiling. Proper illumination is a wonderful advertisement.

Potomac Electric Power Co., Contract Department, 213 14th St. N. W.

EXPERT WATCH REPAIRING 75c Main Springs, 75c. ALL WORK GUARANTEED. A. KAHN, 935 F St. N. W.

One pair of glasses to see near and far. SPECIAL \$1.00. 50% discount on oculists' prescriptions. A. KAHN, 935 F Street N. W.

DROOP'S MUSIC HOUSE

Steinway and other PIANOS, Edison and Victor Talking Machines.

SHEET MUSIC, Washburn Mandolins, Guitars.

925 Penna. Ave.

COOK WITH COKE

—It is especially adapted for use in the range. Makes a fire that's just right for cooking. The price of Coke is low, therefore it's not only the best but the cheapest fuel to use. We'll supply you Coke.

25 Bush. Large Coke, delivered, \$2.75
40 Bush. Large Coke, delivered, \$3.75
60 Bush. Large Coke, delivered, \$5.25
25 Bush. Crushed Coke, delivered, \$2.00
40 Bush. Crushed Coke, delivered, \$2.50
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Washington Gaslight Co., 415 10th St. N. W.

GOWN OF ALICE BLUE SERGE.

The illustration shows a smart design for a simple frock for at-home wear, the style also being suitable for silk, as well as for any light-weight cloth. The bodice was made with a yoke across the back. This yoke extended across each side of the front, being cut in one with curved straps, which crossed below the bust, in surprise fashion.

A narrow piping of checked silk was used about the edge of the yoke, and outlined the straps. The small buttons used were also covered with the silk, which was in two shades of blue. The yoke and lower sleeves were of fine white embroidery and lace, and were detachable. The skirt was plaited, and had cut pieces stitched on about the upper part, in yoke effect.

A CHILD'S PARTY

By CORNELIA C. BEDFORD.

The refreshments for children should always be simple in character, but most daintily served, any novelty which appeals to the eye counting for much more with the little guests than dishes requiring much skill in preparation.

While this menu may seem extremely plain it is made up of dishes which are readily digested and the "trimmings" may be sufficiently elaborate to greatly please the children.

Creamed Chicken in Fancy Paper Cases. Brown Bread Sandwiches. Cocoa. Floating Island. Sponge Cake. Home-made Candies.

The bread for sandwiches should be baked two days before it is used. For three loaves scald one pint of milk; add three cupfuls of cold water, one heaping teaspoonful of salt, one tablespoonful of sugar or two of molasses and one yeast cake, dissolved in a quarter cupful of warm water. Sift in sufficient entire wheat or Graham flour to make a drop batter, beat hard until free from lumps, then cover and stand in a warm place until the batter is very light and spongy. Add more sifted flour to make a soft dough, using either all entire wheat or that and white flour half and half, according to whether a very dark or lighter colored loaf is desired. Take out on a floured board, knead until the dough is soft and velvety to the touch, then return to the bowl, cover and keep warm until it is fully doubled in size. Divide into three loaves, using long narrow pans if possible as this gives a better shaped sandwich. When light in the pans bake in a moderate oven for about an hour. Wrap in a moist cloth and let stand until cold (this gives a softer crust. Put aside until needed.

One quart of flour will make about thirty small buns. Sift with each quart two teaspoonfuls of baking powder, one teaspoonful of salt and sugar and rub in two large tablespoonfuls of butter. Wet to a soft dough with sweet milk, knead for a moment or two and roll out in a thin sheet.

With a sharp knife cut in two-inch strips, then cut each strip in small diamonds. Place slightly apart on greased pans, brush the tops with milk and bake in a quick oven.

In making bread sandwiches trim off all crust and butter the end of the loaf before cutting in thin slices. Press these together in pairs and cut into various fancy shapes. Split and butter the cold diamonds, then put together again. Should a filling be desired for these sandwiches use cold roast lamb put through the food chopper twice and mixed to a paste with a thick cream sauce well seasoned with salt and the merest suspicion of curry powder.

Dice cold boiled chicken and measure; for each pint make a sauce with one tablespoonful of flour will make about thirty small buns. Sift with each quart two teaspoonfuls of baking powder, one teaspoonful of salt and sugar and rub in two large tablespoonfuls of butter. Wet to a soft dough with sweet milk, knead for a moment or two and roll out in a thin sheet.

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